GAS GRILL ASSEMBLY, USE AND CARE MANUAL

MODEL NO.: GD4210S-B1

WARNING

Improper installation adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use should not be stored in the vicinity of this or any other appliance.

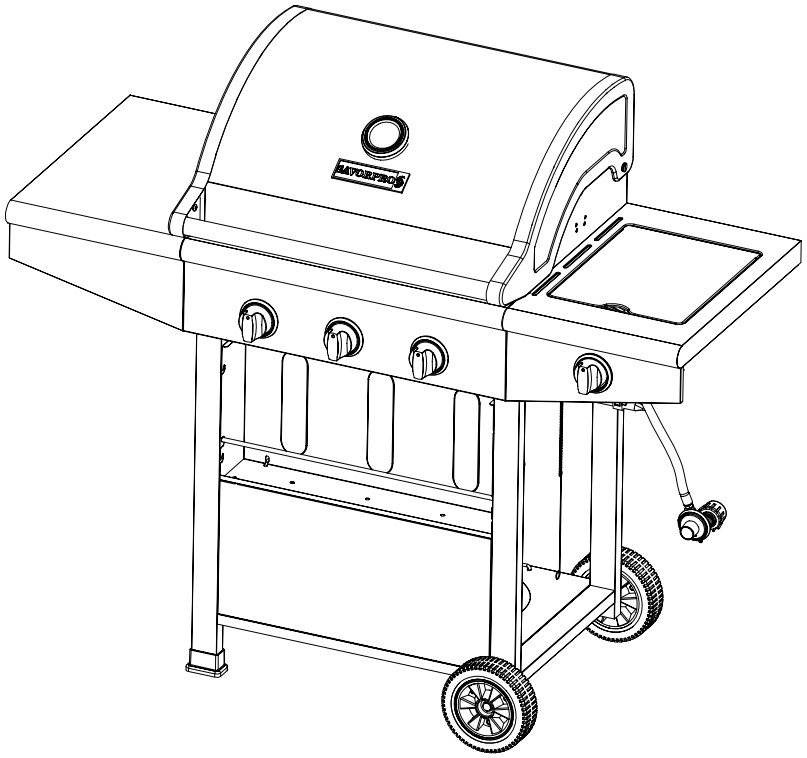
Danger

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

WARNING

For Outdoor Use Only



ANY QUESTIONS DURING ASSEMBLY, USE AND CARE, PLEASE CALL OUR SERVICE CENTER FOR ASSISTANCE

Message to our users

Thank you for selecting the Savor Pro grill. We hope you enjoy using our quality crafted product.

Please read this entire manual prior to assembly and use of this grill. Keep this manual as a referrence for future questions that may occur.

Please contact our service center for assistance.

This grill is not intended for use on recreational vehicles and/or boats.

This appliance is for outdoor use only.
ATTENTION INSTALLER/ASSEMBLER: Please leave this manual in the grill for consumer reference.

WARNING

Failure to follow all manufacturers' instructions could result in serious body injury and/or property damage.

CAUTION

Some parts of this grill may have sharp edges Wear suitable protective gloves as necessary

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IMPORTANT

The symbols and boxes shown below explain what each symbol means.
Read and follow every message found in this manual.

DANGER

DANGER: Indicates an imminently hazardous situation which will result in death or serious body injury if not followed.

WARNING

WARNING: Warn the possibility of serious body injury if the instructions are not followed strictly. Be sure to always read and follow all of the messages.

CAUTION

CAUTION: Indicates a potentially hazardous situation which may result in minor or moderate body injury if not followed.

ATTENTION SAFETY PRECAUTIONS

WARNING

FOR YOUR SAFETY

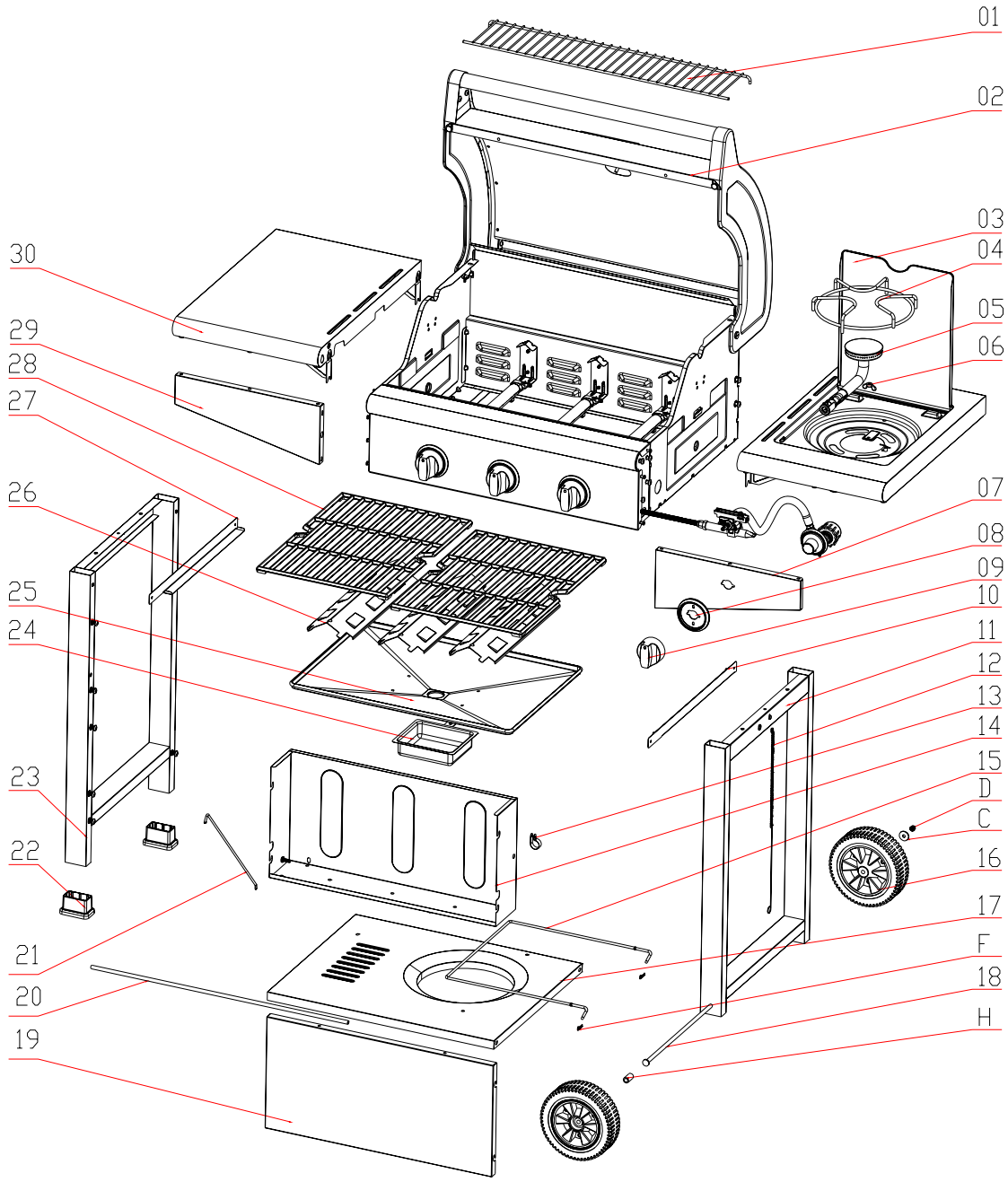
a. **Do not store a LP Gas cylinder under or near this appliance**
b. **Never fill the cylinder beyond 80 percent full**
c. **If the information in "a" and "b" is not followed exactly, a fire causing death or serious injury may occur.**

WARNING

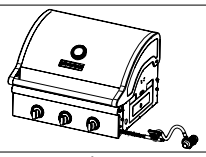
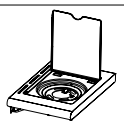
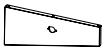
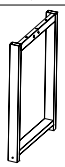
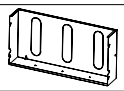
Do not try to install this appliance without reading the "INSTALLATION SAFETY PRECAUTIONS" section of this manual.

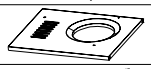
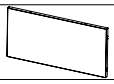
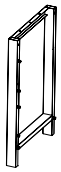
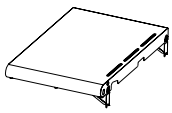
1. This grill is designed to use L.P. gas only. So only use grill with L.P. gas and the regulator assembly supplied by the manufacturer.
2. The installation of this appliance must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard.
3. The L.P. tank used must conform with the specification for L.P.-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339. Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
4. This grill is safety certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious body injury or property loss.

EXPLODED VIEW



MODEL: GD4210S-B1 PARTS LIST

No.	Description	Title	Q'TY
01		Warming Rack	1
02		Firebox Assembly	1
03		Right table assembly	1
04		Side burner Grate	1
05		Side Burner	1
06		Side Burner Nut	1
07		Right table front panel	1
08		Knob Bezel	4
09		Knob	4
10		Drip tray bracket right	1
11		Cart frame right	1
12		Match stick holder	1
13		Regulator hose anchor	1
14		Condiment Tray	1
15		Gas cylinder saftey stop	1
16		Wheel	2

No.	Description	Title	Q'TY
17		Bottom panel	1
18		Wheel axel	1
19		Cart front panel	1
20		Stay Rod for condiment tray	1
21		Cylinder stop rod	1
22		Plastic foot mats	2
23		Cart Frame Left	1
24		Grease Cup	1
25		Drip tray	1
26		Heat tent	1
27		Drip tray bracket left	1
28		Cast Iron cooking grate	2
29		Left table front panel	1
30		Left table assembly	1

If you want to replace the parts, please feel free to contact us. We will be glad to assist you; please Refer to this model No.:GD4210S-B1 whenever you contact us. Thank you.

GAE：
Gas Appliance Experts
P. O. Box 1637
Allen TX 75013
Tel: (888)509-1721

ASSEMBLY INSTRUCTIONS

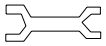
PLEASE READ THE INSTRUCTIONS CAREFULY AND FOLLOW STEP BY STEP.

TOOLS REQUIRED:

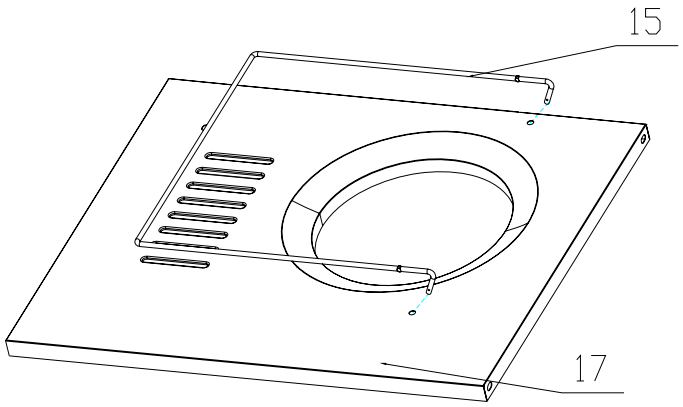
■ Philips head screwdriver (not provided)

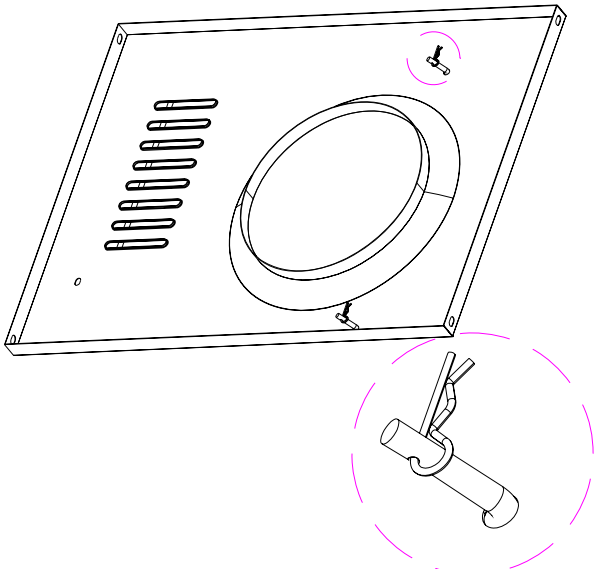
■ Adjustable / Allen wrench (not provided)

■ Soft Hammer(not provided)

No.	Description	Figure	Q'TY
A	M6X12 Screw		15
B	M6 Spring Washer		15
C	Ø 6 washer		1
D	M6 Lock nut		1
E	M6 Conical Washer		4
F	R Pin		4
G	Fasten wrench		1
H	Wheel cap		1
I	M4X12 Screw		7

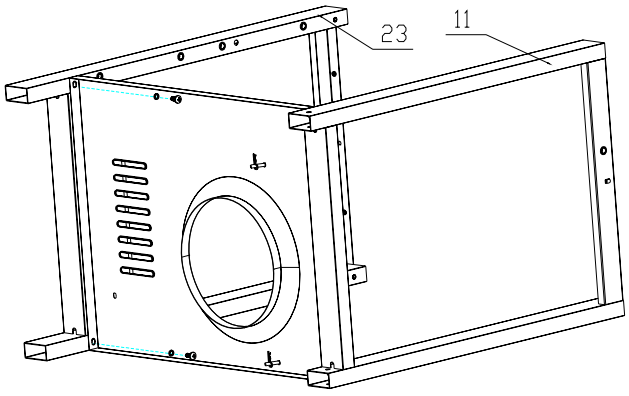
STEP 1: Insert the gas cylinder safety stop(15) to the related 2 holes into bottom panel(17) as shown, turn over the bottom panel, insert the R PIN in the 2 holes on gas cylinder safety stop.

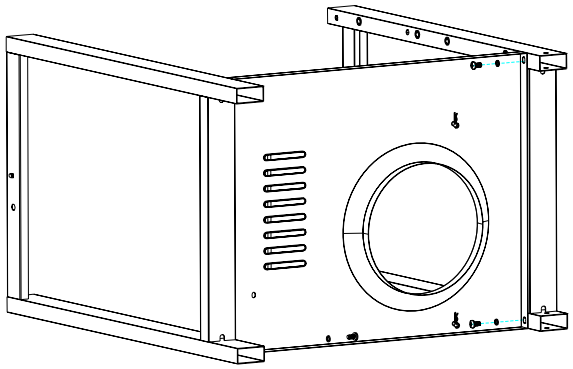




F R Pin 2pcs

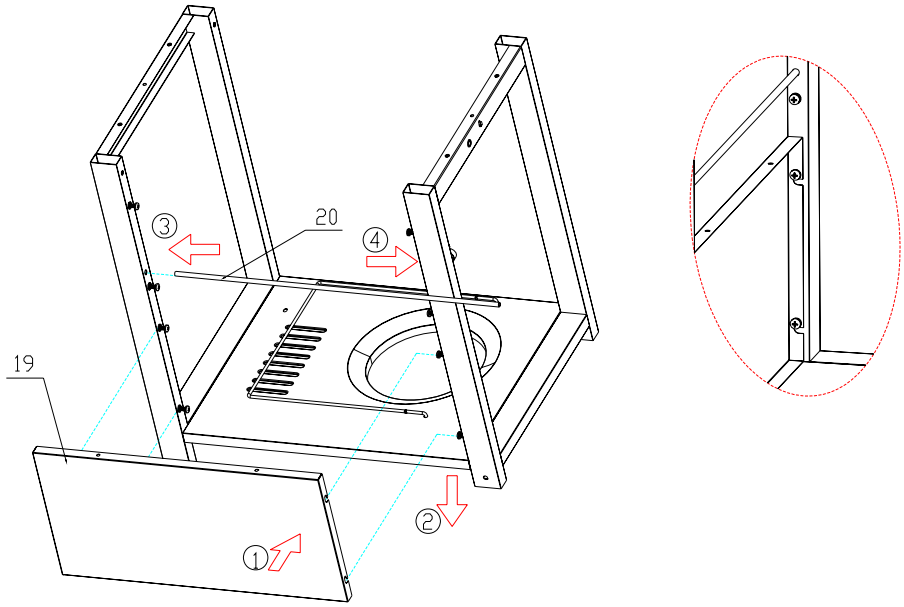
STEP 2: Install the cart left frame assembly(23) and cart right frame assembly(11) as pictures shown:



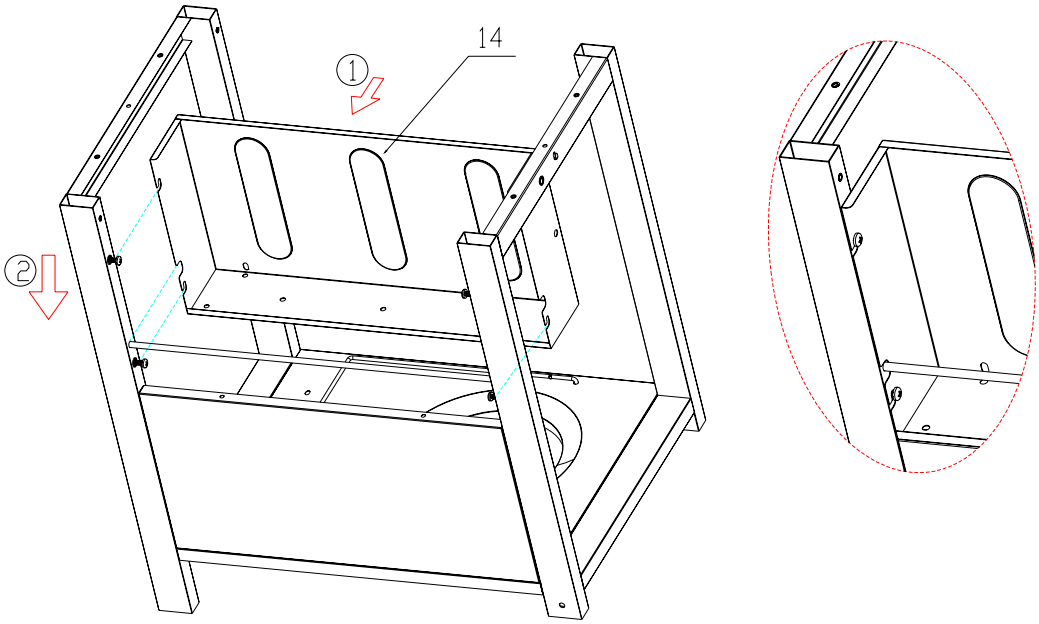


A+B 4 pcs

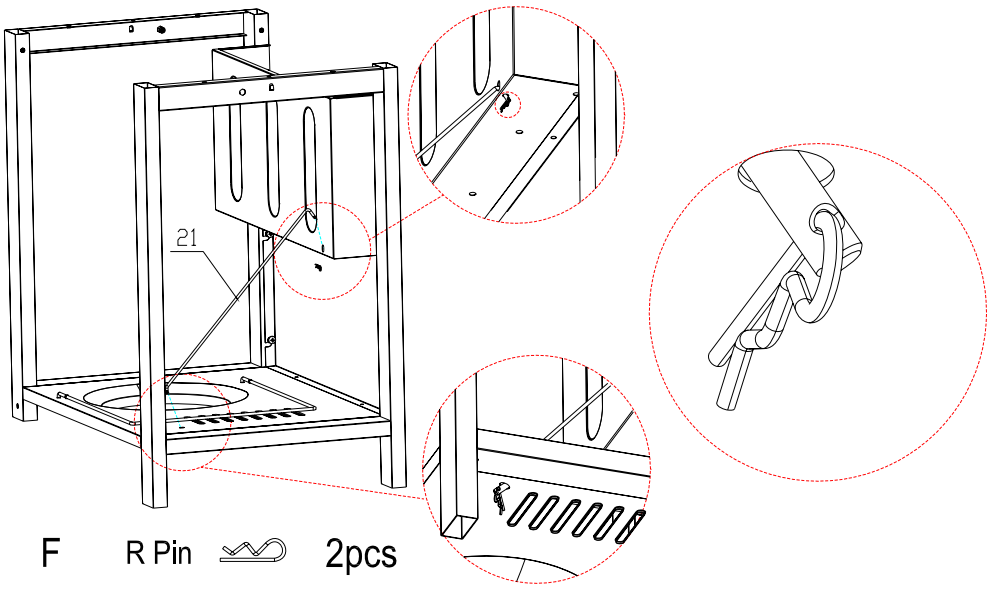
STEP 3: Insert front panel of cart (19) to the 4 pre set screws in cart assembly as shown below. Install stay rod for condiment tray (20) into the pre drilled holes in left cart frame and right cart frame, then tighten all related screws.



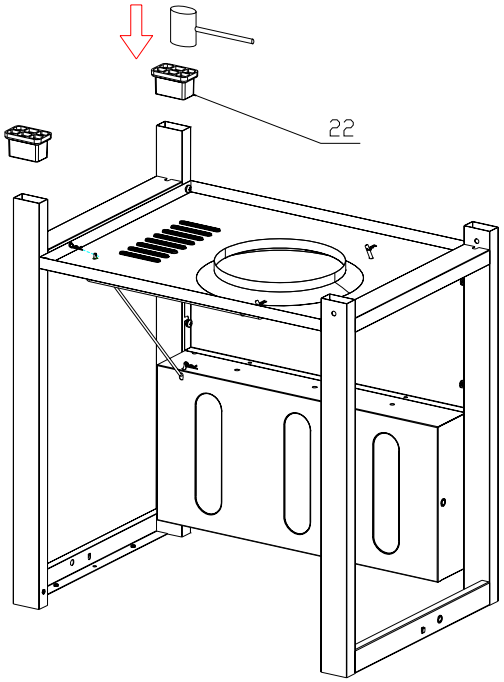
STEP 4: Insert condiment tray (14) into pre set screws as shown below, then tighten the related 4 screws.



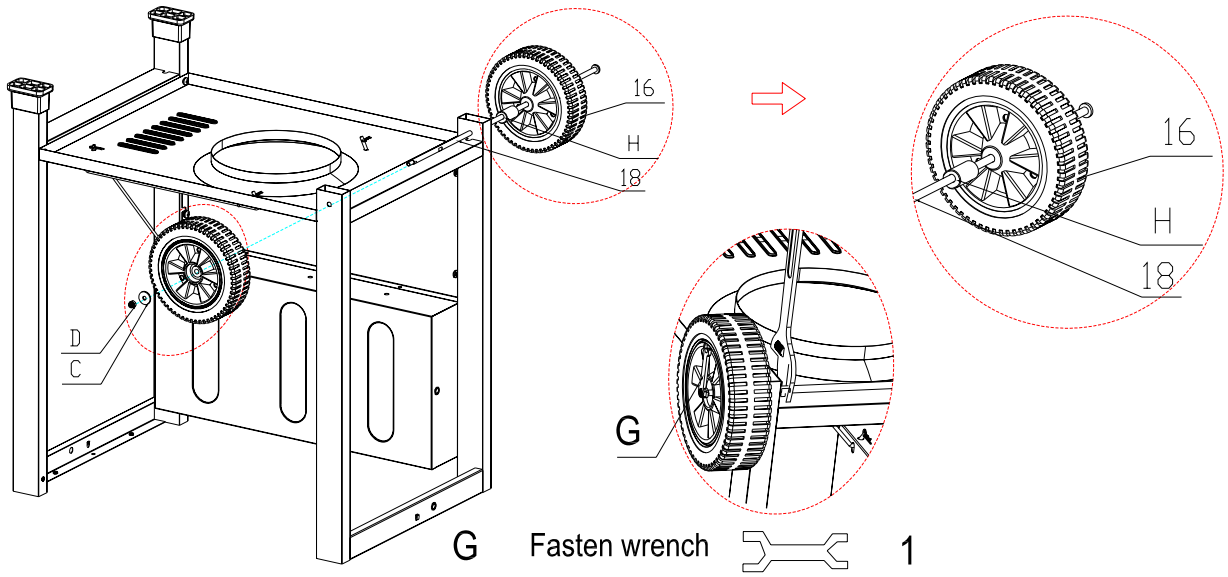
STEP 5: Install cylinder stop rod (1) as shown, then insert 2 R pins in the 2 small holes at each end of rod



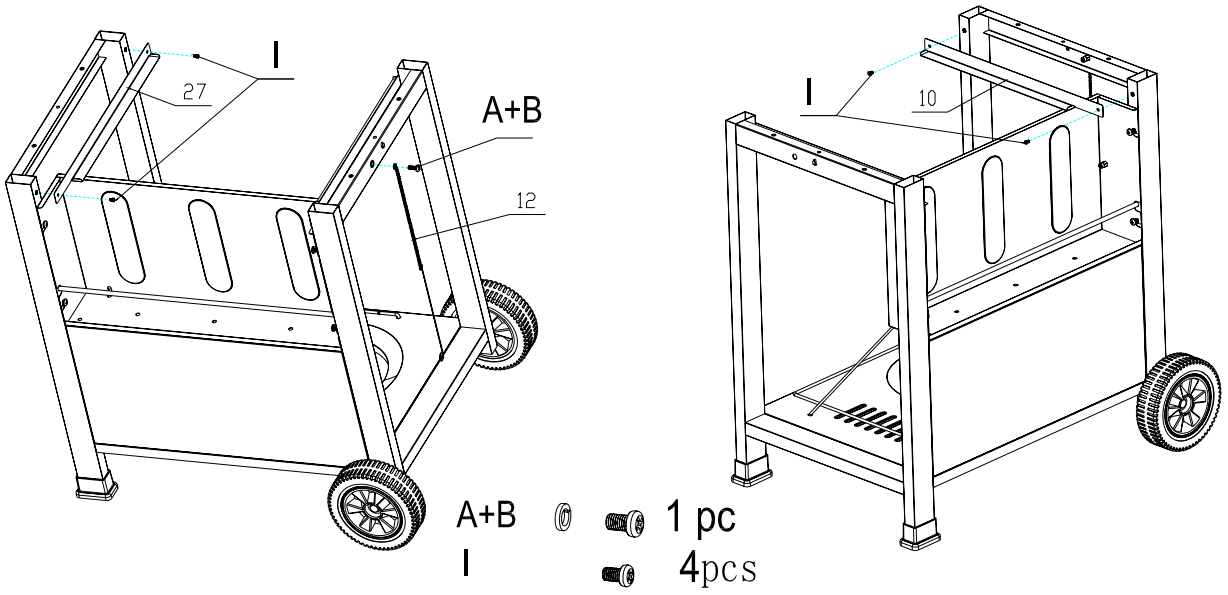
STEP 6: Install plastic foot mats (22) as shown



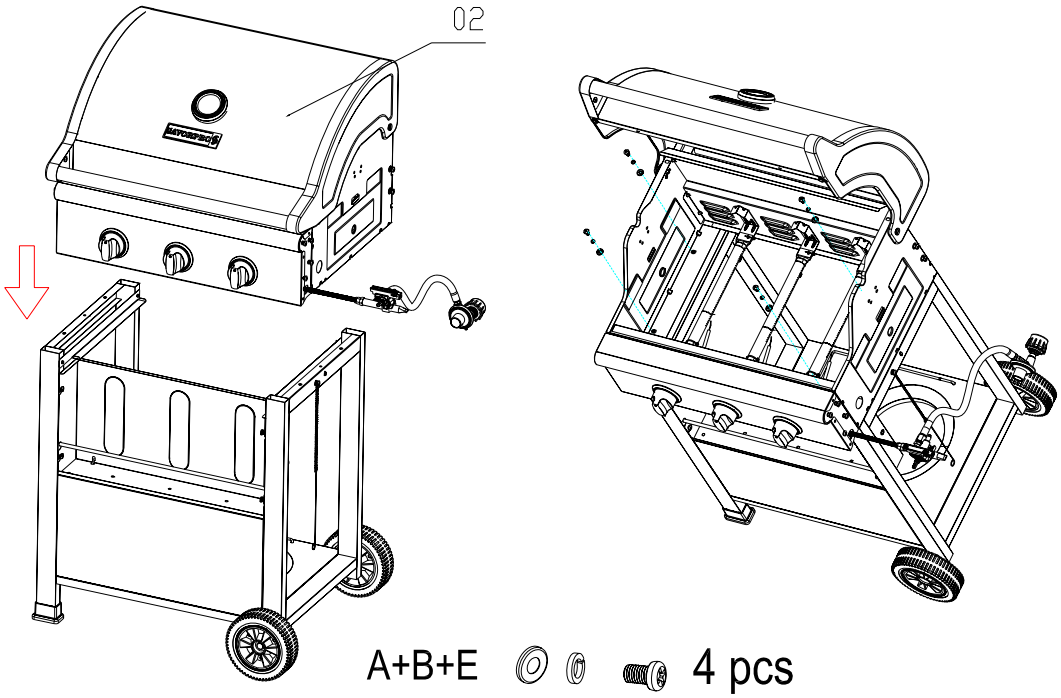
STEP 7: Install wheel axle (18) wheel (make sure the cone shaped side of center hub of wheel is facing cart) (16) wheel spacer (H) washer(C) lock nut M6 (D) as shown in sequence.



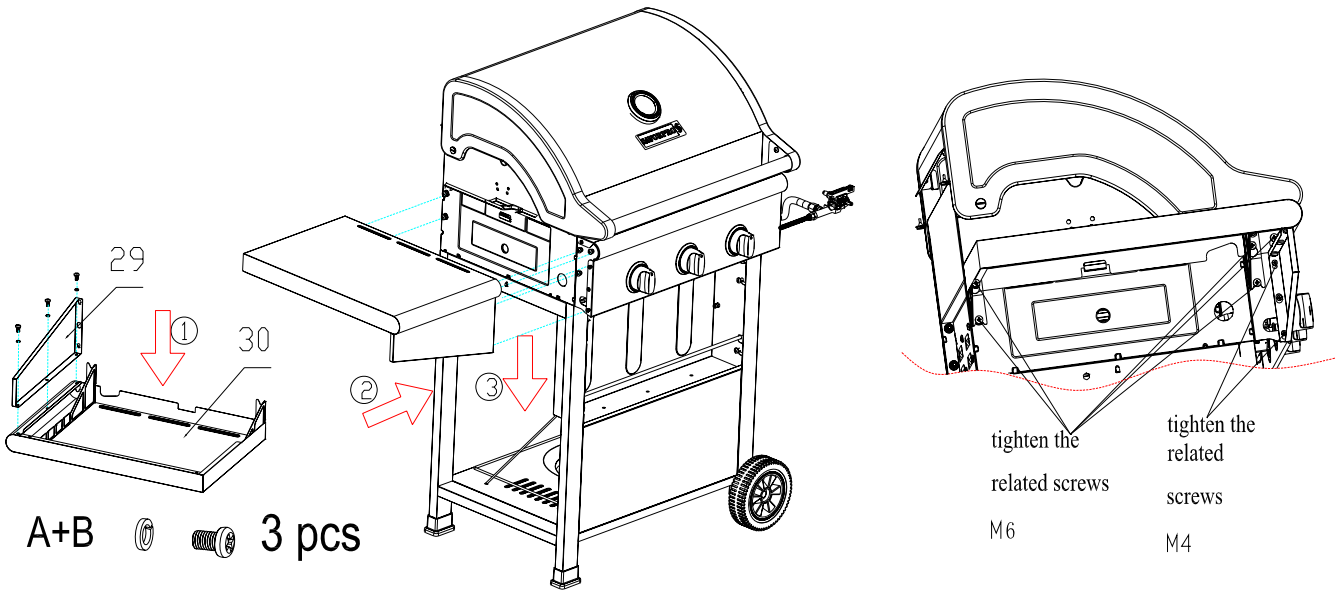
STEP 8: Install drip tray left bracket (27) , match stick holder(12) and drip tray right bracket (10) as shown in sequence.



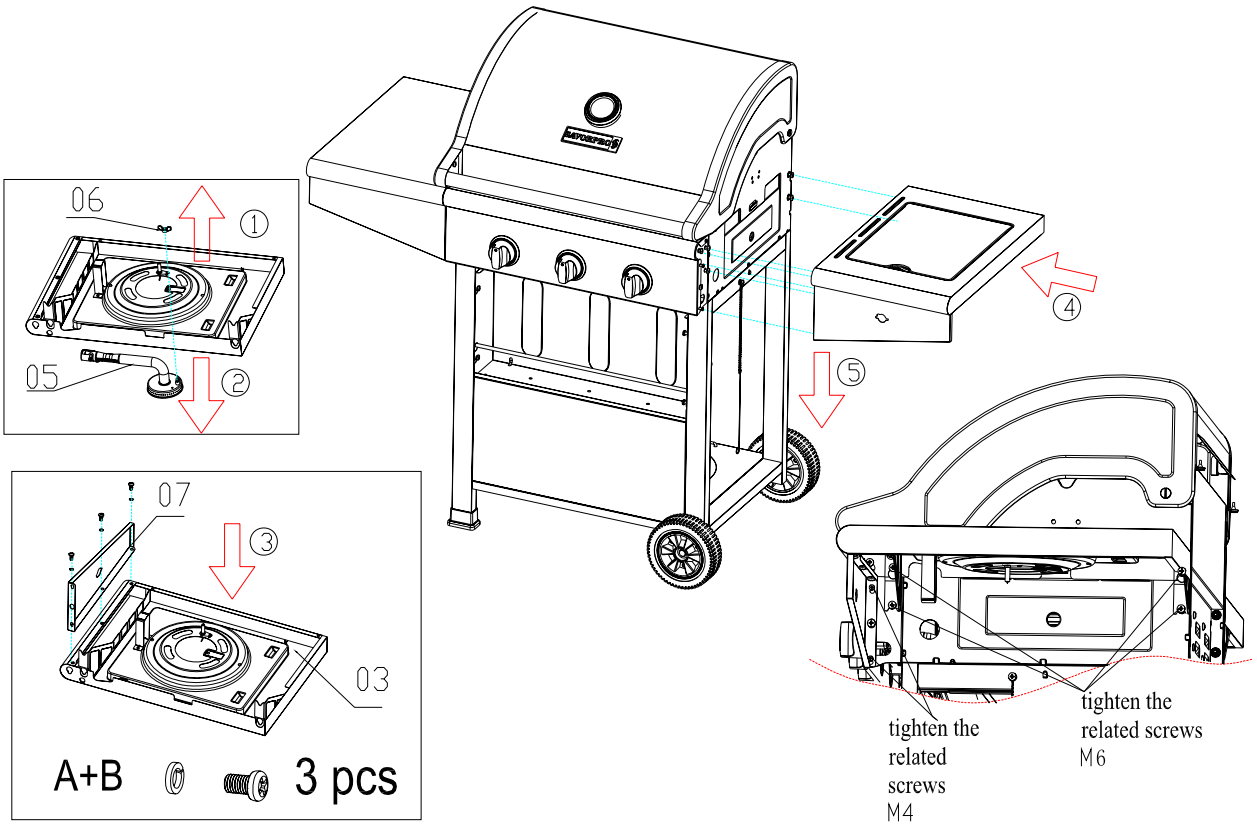
STEP 9: Install firebox assembly (02) as shown:



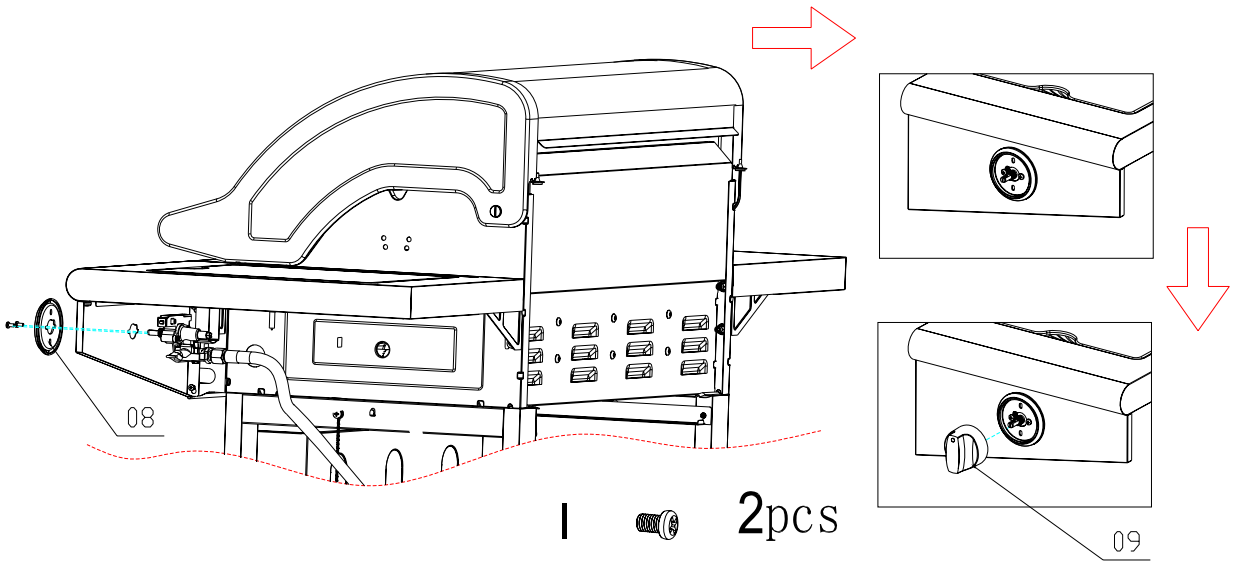
STEP 10: Install left table front panel (29) and left table (30) as shown ①, then insert the left table assembly to the related hole pre set screws in side of firebox as shown ②, then tighten the related screws.



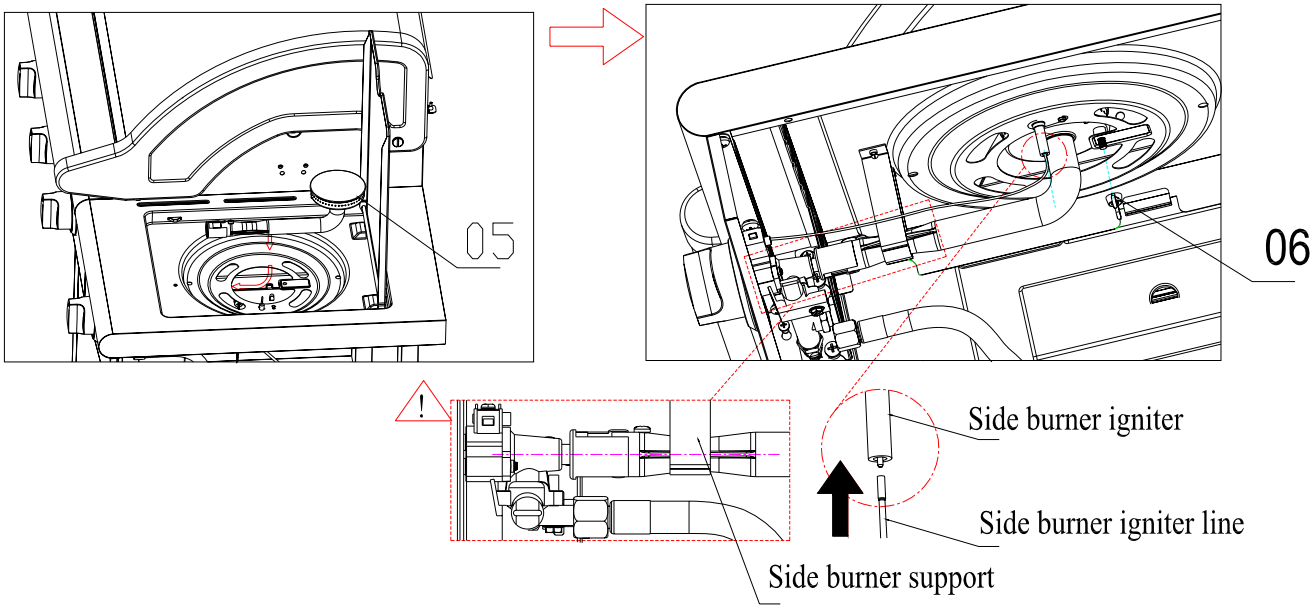
STEP 11: First, as shown in the direction①② remove side burner nut（06）and side burner（05）Affix right table front panel (07) to right table (03) as shown in picture③, insert right table assembly to related holes as shown in picture④⑤, and tighten the related screws.



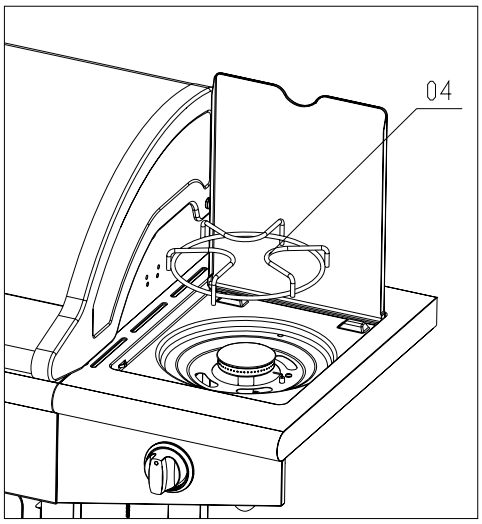
STEP 12: Install knob bezel (08) and knob (09) per illustrations below.



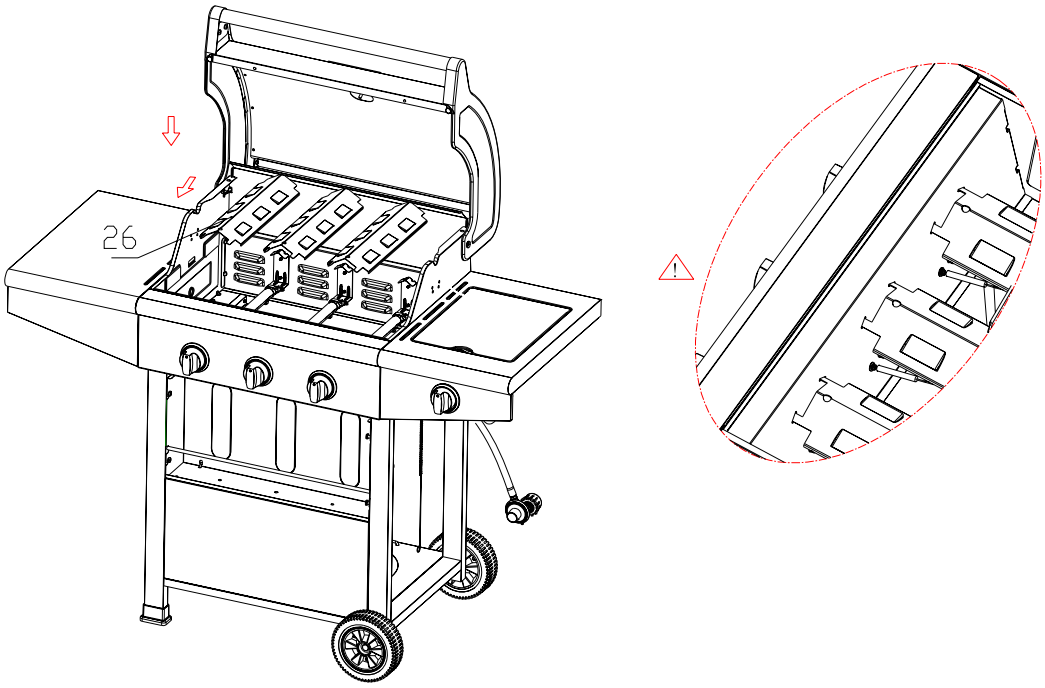
STEP 13: Place the side burner (05) through the middle hole of right table assembly (as shown below), make sure the valve tube threads through side burner support and settles so that the orfice is centered to tube. Then insert the igniter wire to side burner igniter as shown.



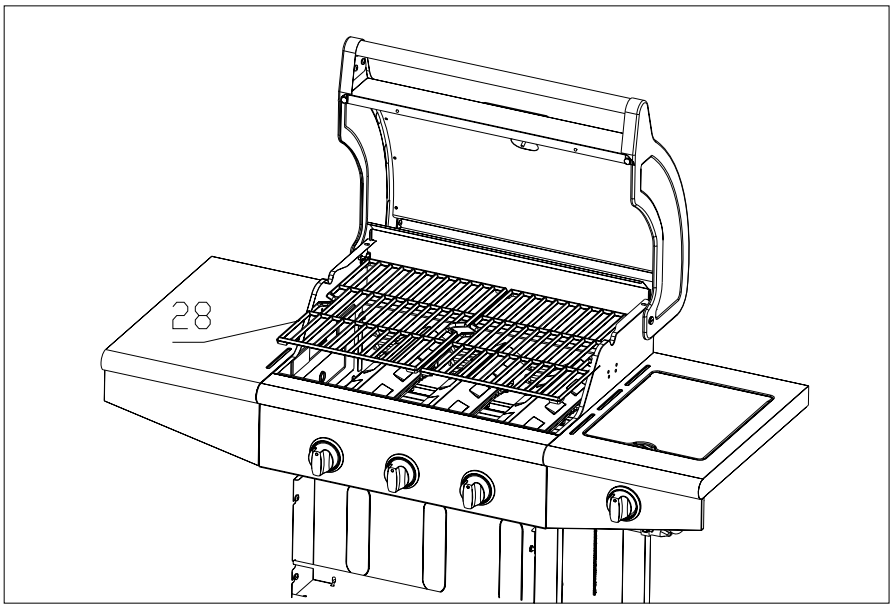
STEP 14: Install side burner grate(04) as shown below:



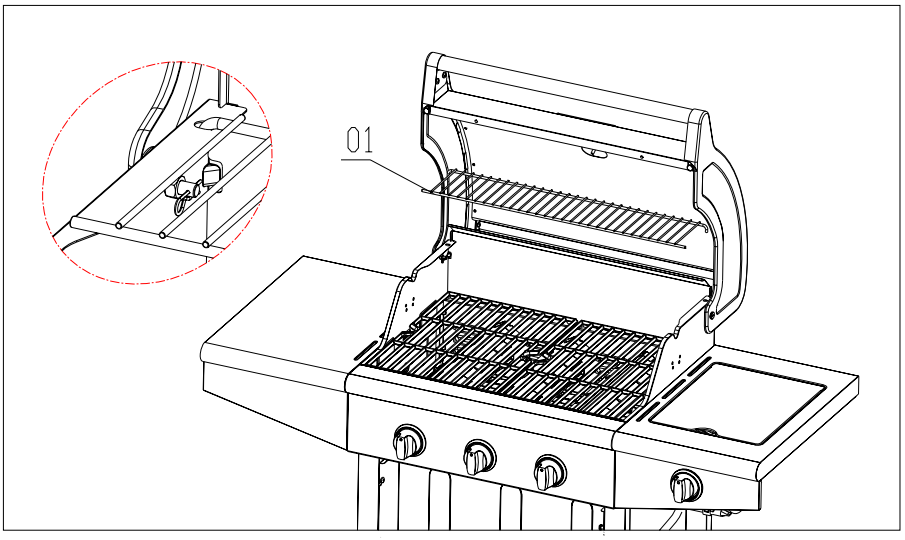
STEP 15: Install heat tent (26) as shown, pay attention that tabs at the end of the heat tent are inserted into stamped holes toward the front of the firebox.



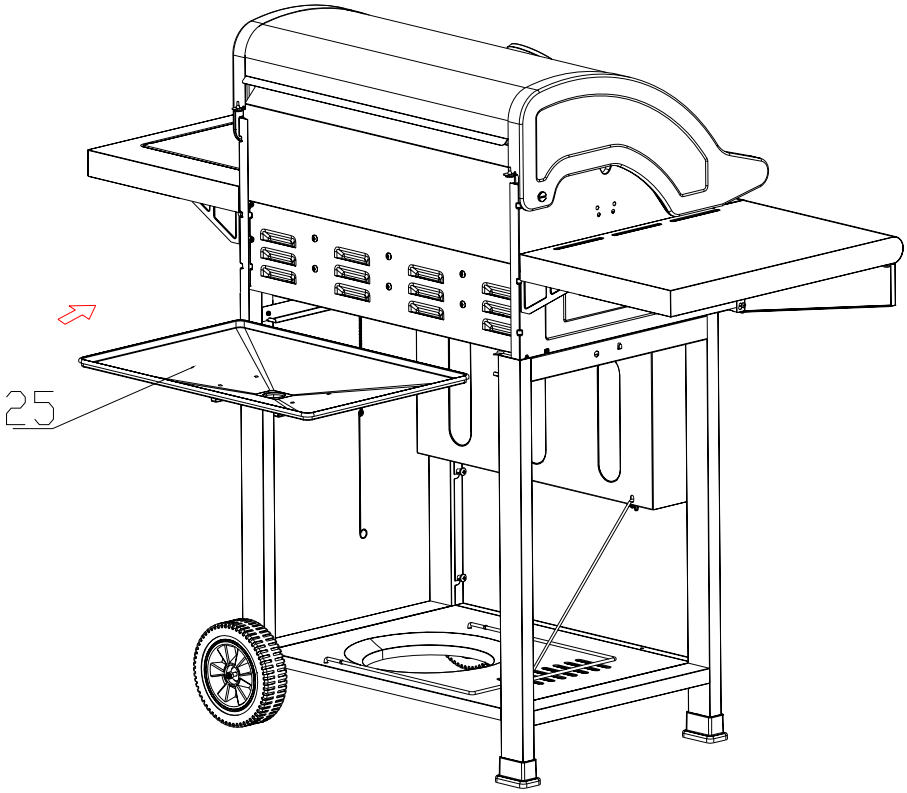
STEP 16: Install cast iron cooking grate(28) as pictured below



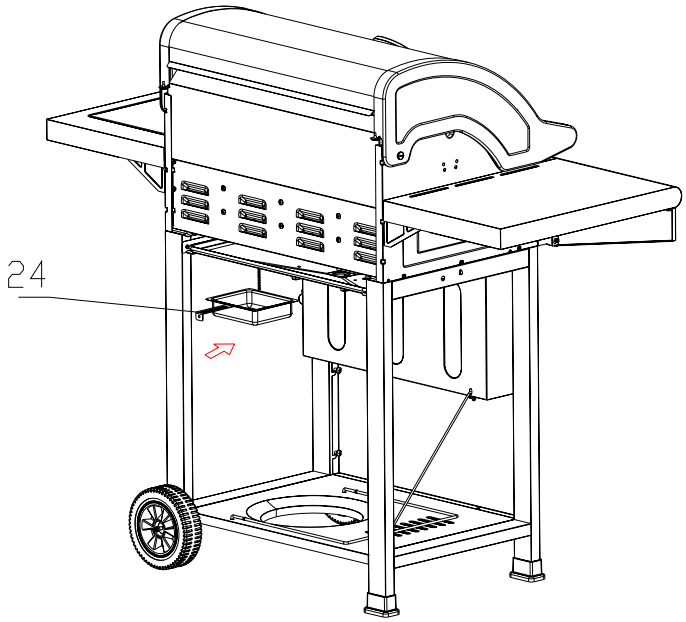
STEP 17: Install warming rack (01). See below illustration:



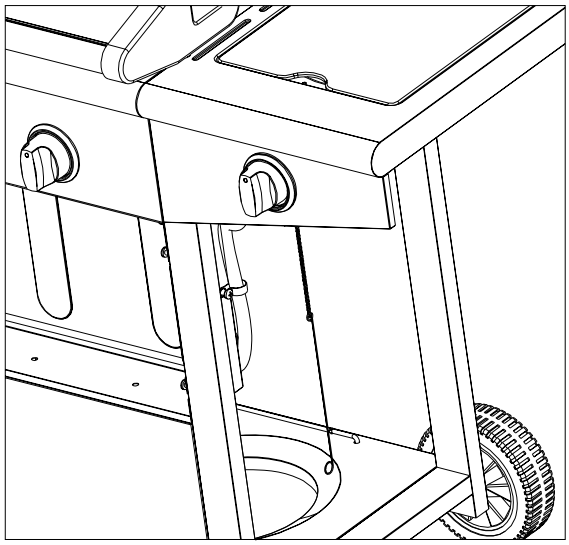
STEP 18: Install drip tray assembly (25) by sliding into drip pan brackets.

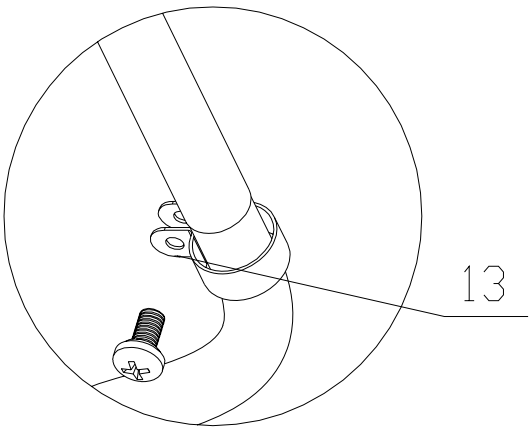


STEP 19: Install grease cup assembly (24) as pictured below:



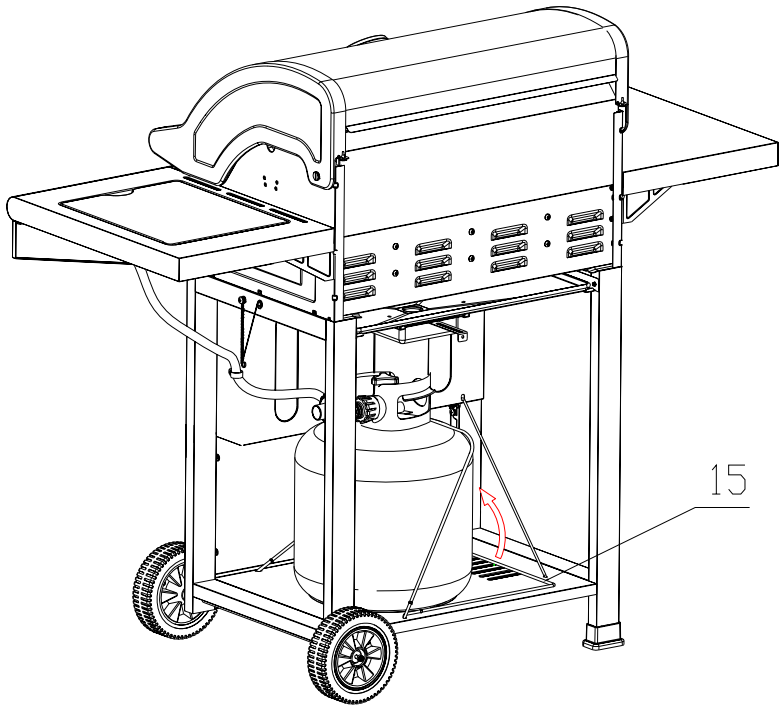
STEP 20: Install regulator hose plastic lock hoop (13) as picture idicates, then screw into the object carrier side.





1 1 pc

STEP 21: Affix the gas cylinder safety stop over LP tank (15) according to the red arrowhead direction below.



GAS CONNECTION

ONLY USE THE PRESSURE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE SPECIFIED AS MODEL NO. 601-A MADE IN YUNG SHEN GAS APPLIANCE CO.,LTD OR MODEL NO. KR-106-01 MADE IN ZHONGSHAN KEYGAS GAS APPLIANCE CO., LTD

This is a L.P. (Liquefied Petroleum Gas) configured grill.
The installation of this appliance must conform with local codes or, in the absence of local codes, with the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.**

L.P. tank Requirements:

The L.P. tank used with your grill must meet the following requirements:

1. Measurement: 12’’(30.5cm) (Diameter) X 18’’ (45.7cm) (Tall)
2. Maximum Capacity: 20lbs. (9Kg)
3. Constructed and marked in accordance with the specification for L.P.-gas cylinders of the **U.S.** Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See L.P. tank collar for marking.
4. Be arranged for vapor withdrawal.
5. Has a collar to protect the tank valve.
6. No dent or rust. A dented or rusty L.P. tank may be hazardous.

L.P. tank valve used must meet the following requirements:

1. Have type I outlet compatible with regulator provided.
2. Have safety relief valve.
3. UL listed Overfill Protection Device (OPD), This OPD safety feature is identified by a unique triangular hand wheel. **Only use tanks equipped with this type of valve. (as the figure shown below)**

For your safety:
Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

Connect the regulator to the L.P. tank:

VERY IMPORTANT

a. THE REGULATOR WILL BE OPERABLE IN TEMPERATURES BELOW 140℉（60℃）.

b. THE REGULATOR INCORPORATES A PRESSURE RELIEF VALVE

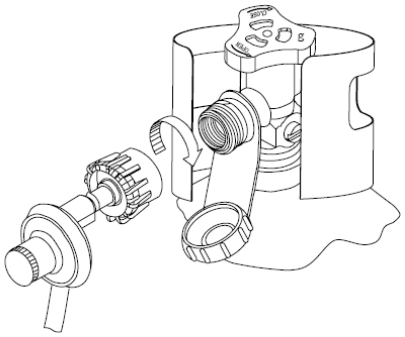
c. THE INLET OF THE PRESSURE REGULATOR IS SET TO CONNECT TO AN LP TANK TYPE 1 CONNECTION TO TANK VALVE PER ANSIZ21.81

1. Make sure tank valve is in its full off position (turn clockwise to shut off).
2. Check tank valve to assure the threads are not damaged. (type I connection perANSIZ21.81)

3. Make sure all burner knobs are in the off position.
4. Remove the protective cap from L.P. tank valve. Always use cap and strap supplied with valve.
5. Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged equipment. Contact your local L.P. gas dealer for repair.
6. When connecting regulator assembly to the valve, hand tighten nut only Do not use a wrench to tighten Use of a wrench may damage threads and result in a hazardous condition (as the figure shown below).

7. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P. gas dealer can make repairs.

OPEN HAND WHEEL



WARNING

1. **Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.**
2. **Do not connect this grill to the self-contained L.P. gas system of a motor home or camper trailer.**
3. **Do not use the grill until leak tested.**
4. **Stop and call the fire department if any leak detected.**
5. **If you cannot stop a gas leak, close the L.P. tank valve IMMEDIATELY, call L.P. supplier or the fire department.**

DANGER

1. **NEVER store a spare L.P. tank under or near grill or in an enclosed area.**
2. **NEVER fill the tank beyond 80% full. An overfilled spare L.P. tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a L.P. tank could activate to release gas and cause a fire.**
3. **The spare L.P. tank must have safety caps installed on the L.P. tank outlet.**
4. **If any gas leak found on the spare L.P. tank, immediately go away from it and call the fire department.**

ATTENTION: DISCONNECT THE TANK WHEN GRILL IS NOT IN USE.

To disconnect L.P. gas tank:

1. Turn all the knobs off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
4. Place dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks. Immediately check if the smell of gas is detected.

BEFORE TEST

1. Make sure that all packing material is removed from the grill including the burner tie-down straps.
2. Do not smoke while leak testing.
3. Never leak test with an open flame.
4. Make a soap solution with one part liquid detergent and one part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the L.P. cylinder is full.
5. Grill must be leak tested outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
6. Keep grill away from open flames and/or sparks while testing.

TO TEST

1. Make sure all control knobs are in the “OFF” position.
2. Make sure the regulator is connected to the L.P. tank tightly.
3. Completely open L.P. tank valve by turning counter clockwise. If you hear a “POP” sound, turn gas off IMMEDIATELY, it indicates a heavy leak at the connection. Call your gas dealer or fire department.
4. Check every connection from the L.P. tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
5. If soap bubbles appear, there is a leak. Turn off L.P. tank valve IMMEDIATELY and retighten connections, Open L.P. tank valve again, and recheck.
6. If leaks cannot be stopped**,** DO NOT ATTEMPT TO REPAIR. Call our service center for help**.**
7. Always close the L.P. tank valve after leak test by turning clockwise.
   Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty. Do not use the grill until all connections have been checked and do not leak.

SAFETY TIPS

1. ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE
2. ALWAYS CHECK FOR LEAKS OF EVERY CONNECTION BEFORE EACH USE.
3. USE LONG BBQ TOOL TO AVOID BURNS.
4. IF ANY GREASE OR HOT LIQUIDS ARE DRIPPING ONTO THE VALVE, OR REGULATOR HOSE, SHUT OFF THE GAS IMMEDIATELY. CHECK THE CAUSE OF THE LEAK, ONCE RECTIFIED PERFORM LEAK TEST ON HOSE AND CONTINUE

5. DO NOT REMOVE THE GREASE TRAY IF THE GRILL HASN'T COMPLETELY COOLED.
6. CLOSE ALL CONTROL KNOBS AND L.P. TANK VALVE WHEN THE GRILL IS NOT IN USE.
7. NEVER MOVE THE GRILL WHILE IN USE OR STILL HOT.
8. PUSH THE GRILL FORWARD; DO NOT PULL WHEN MOVING IT.
9. DISCONNECTED L.P. TANK IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP INSTALLED. DO NOT STORE AN L.P. TANK IN ENCLOSED SPACES LIKE CARPORT, COVERED PATIO, PORCH, GARAGE OR OTHER BUILDINGS.
10. NEVER LEAVE A L.P. TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
11. DO NOT STORE L.P. TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
12. DISCONNECTED THE TANK AND REMOVE FROM THE GRILL IF THE GRILL IS STORED INDOORS.
13. ANY OTHER PROBLEM, SEE "TROUBLESHOOTING" OR CONTACT OUR SERVICE CENTER.

FINAL CHECK LIST

Keep grill at least 36" from any wood or combustible surfaces while lit.
Grill shall not be used under wooden or any other combustable overhang.
Make sure grill firebox is free of all packing materials before lighting.
Check burners to make sure they are centered over the orifices.
Check knobs to make sure they all turn freely.
The regulator & hose connected to grill is provided by the manufacturer.

Check unit to make sure there are no gas leaks.
Be sure to know the location of the gas supply shut off valve..

ATTENTION CUSTOME: PLEASE KEEP THIS MANUAL FOR FUTURE USE.

GRILL LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!
BEFORE LIGHTING:

Carefully inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly shall be that specified in this manual.

ALWAYS INSPECT THE HOSE BEFORE EACH USE OF GRILL.

TO LIGHT MAIN BURNERS AND SIDE BURNER OF THE GRILL:

1. Read instructions before lighting.
2. Turn all knobs to "OFF" then open the L.P. tank valve. Always keep your face and body as far from the grill as possible when lighting.
3. Open lid during lighting.
2. Push and turn the knob to ' MAX ' position.There will be a clicking sound. ake sure the burner lights and stays lighted.
3. If ignition do not occur in 5 seconds, turn the burn controls off, wait 5 minutes, and repeat the lighting procedure.
4. To ignite the side burner, follow steps 2-3 using the Side Burner knob.

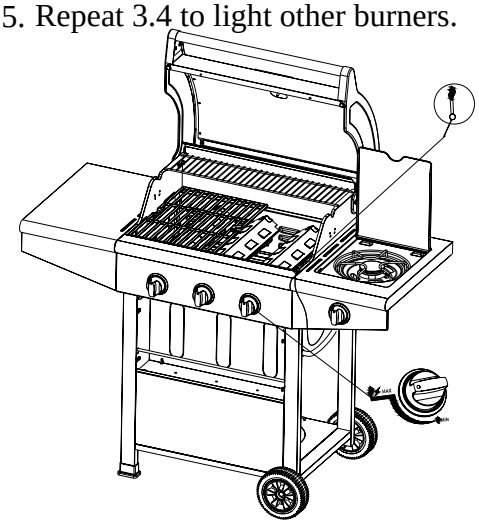
TO LIGHT THE MAIN BURNER BY MATCH:

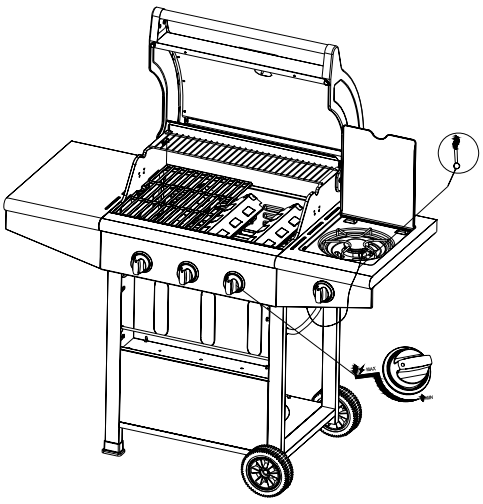
If the burner will not light after several attempts then the burner can be match lit. Tools:

Match Holder (Under the side burner)

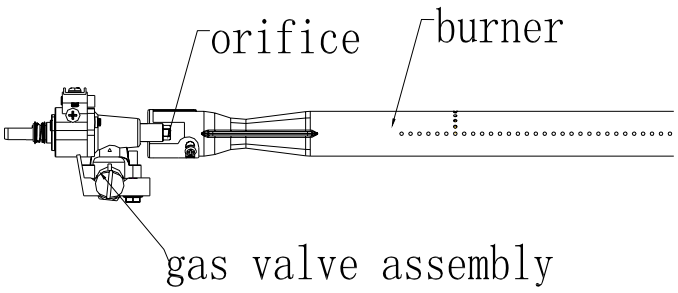
Usage:

1. Read instructions before lighting.
2. Open the lid during lighting.
3. Simply place a lighted match between the coils on the end of the match holder and hold next to the burner to ignite.
4. Push and turn the knob to the Max position, after you hear the click, check the burner to make sure it is lit and stays lit.
5. Repeat 3.4 to light other burners.





For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your grill. See figure. If the orifices is not inside the burner tube, lighting the burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, call our service center.

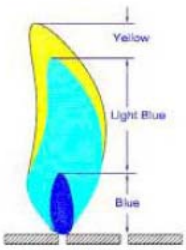
FLAME CHARACTERISTICS:

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

NOTE: small yellow tips are ok.

Good



PRE-START CHECKLIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled, stored, moved, cleaned, or repaired, DO NOT operate this grill until you have read and understand ALL of the warning and instructions in this manual.

Ensure that the grill is properly assembled.
Inspect the natural gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior the grill being used.
Leak check all gas connections and hose.
All internal packaging removed.
Burners are sitting properly on orifices.
Knobs turn freely.
Properly place the empty grease tray onto grease tray brackets to catch grease during use.

User informed of gas supply shut off valve location.
Position your grill on lever ground in a well ventilated location, at least 36” clearance maintained from combustible materials.
Keep any fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
There is no unprotected combustible construction material over the grill.
Do not obstruct the flow of combustion and ventilation air.

OPERATION INSTRUCTIONS

CAUTION

1. **Often clean the grill, a grease fire that may damage the grill may occur if the grill has not been cleaned frequently.**
2. **Never leave the grill unattended while using.**
3. **Do not use water to extinguish the grease fire, it may cause body injury. Turn knobs off and L.P. tank off in case grease fire occurs.**
4. **Grease fire can't be put out by closing the lid. Turn off knobs and L.P. tank IMMEDIATELY if any grease fire occurs.**

WARNING

For your safety use of grill:

1. **Keep grill area clear and free from any flammable material.**
2. **NEVER let children operate the grill or play neat the grill.**
3. **This grill is for outdoor use ONLY. NEVER use in a building, garage or any other enclosed area.**
4. **Do not block the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.**
5. **Use grill at lease 36" away from any wall or surface. 120" away from objects that may spark and ignite gas I.e. live electrical appliances, pilot lights of water heater, etc.**
6. **Do not use this grill on or under wood balconies.**
7. **This grill is designed to use only L.P. gas, DO NOT use lava rock, briquets, charcoal on it.**
8. **NEVER light the burner with lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.**
9. **Check the burner flames periodically.**
10. **Turn off the gas supply when the grill is not in use.**
11. **Always turn off the L.P. tank completely and detach from the grill before moving.**

TOTAL GAS CONSUMPTION:

Total gas consumption (per hour) of GD4210S-B1 grill with all burners on “MAX”:
Main burners 36,000 Btu/hr
Side burner 12,000 Btu/hr
Total 48,000 Btu/hr

GENERAL USE OF THE GRILL:

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "MAX" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

Make sure the grill has been leak tested and is properly located.
Remove any packing material.
Light the grill burners using the instructions in this manual.
Turn the control knob to "MAX" and preheat the grill for 15 minutes.

Notice: The grill lid is to be closed during the appliance preheat period.
Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary.
The control knob may be set to any position between "MAX" and "MIN".

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind.
Heat is radiated by the stainless steel flame tamers under the cooking grids.

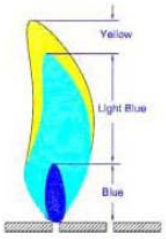
NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns

CARE & MAINTENANCE

MAINTENANCE

a) Keeping grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
b) Not obstructing the flow of combustion and ventilation air
c) Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
d) Visually check burner flames as following:
a. Observe the flame through the holes on two sides of the firebox.
b. Always check flame before each use, see TROUBLESHOOTING if any abnormal status found.

Good



e) Cleaning the grill timely, including special surfaces, with recommended cleaning agents, if necessary.
f) Checking and clean burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
g) Call our after service center for warranty replacement parts
Note: Should clean the grill after using them every time.

Any questions please feel free to contact us. We will be glad to assist you; please refer to this model No.GD4210S-B1 whenever you contact us. Thank you.

GAE：
Gas Appliance Experts
P. O. Box 1637
Allen TX 75013
Tel: (888)509-1721

CLEANING

GRILL CLEANING

The grill is made of porcelain coated steel and high heat enamel paited steel. There are many different cleaners available to clean the surfaces of the grill. Always use the mildest cleaning procedure first, light scrubbing with sponge or soft cloth to remove residue is ok. Do not use coarse wipes or brushes on the surfaces.

DO NOT USE ANY ACID SOLVENT AND/OR ANTIRUST TREATMENTS TO CLEAN THE CONTROL PANEL. THIS CAN CAUSE THE PRINT ON THE CONTROL PANEL TO BE REMOVED

PRINTING.

COOKING AREA CLEANING

The easiest way to clean the grill is to clean immediately after turning off the flame and cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam created as water contacts the hot grate, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse hot parts in water.

GRILL BURNER CLEANING

1. Be sure the tank valve and the knobs are in the "OFF" position. Make sure the grill is cool.
2. Clean the exterior of the burner with a soft wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Please note if insects or other obstructions are blocking the flow of gas through the burner, you can use a round bottle brush to clean out inside of burner tube. If you are unable to clear you will need a new burner.

VERY IMPORTANT: The orifice of the valve must be placed back in the center of burner section after moving and/or cleaning. Otherwise, it may cause serious bodily injury and property damage. Check the burner to make sure it is installed properly.
The frequency you clean the burner is dependent upon how often you use the grill.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down after each grill use. If needed washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease (make sure this is removed before cooking).

TROUBLE SHOOTING

SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners after storing, these nest can cause fires inside the tube or beneath the grill. This is very dangerous condition. So always clean the burners before use after storing.

WHEN TO LOOK FOR SPIDERS

Inspect the burners at least once a year or immediately in case any of the following conditions occur:

1. Yellow flame with insects burning smell.
2. Temperature can't rise.
3. Heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

Inspect according to following trouble shooting guide. If the troubleshooting guide does not solve your problem contact our service center.

TROUBLE SHOOTING

PROBLÈMES	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	Electrode deposited with cooking residue	Use clean swab and alcohol to clean
	Electrode damaged	Replace
	Electrode wires are loose or fall off	Reconnect or replace with new electrode assembly with wires
	Orifice blocked	Check the orifice for blockage
	Wire is shorting	Replace with new electrode assembly with wires
Burner can't light by match	No gas	Open the LP tank valve/Replace LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assembly
Yellow or orange flame with gas odor	Incomplete combustion	Call our customer service center
Low heat with knob in position	Gas hose bent or kinked	Smooth out the hose
	Burner or orifice blocked	Clear blockage
	Low gas pressure	Call the dealer
	Grill not pas preheated	Preheat the grill for 15 minutes.
Flare-up	Excessive meat fat	Cut off fat before grilling
	Temp. too high	Adjust
	Grease deposit	Clean
Flame out	High winds	Find a less windy place
Flame lifting	Too high of gas pressure	Call the dealer
Flashback	Burner port blocked	Clean burner port
Grease fire	Grease accumulated in food	Turn off knobs and LP tank valve. Leave lid open and let fire burn out. Clean the grill after cooling.

GRILLING TIPS

1. The doneness of meat, whether rare, medium, or well done, is affected by the thickness to a large extent.
2. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.
3. Defrost meat in the refrigerator overnight. Don't use a microwave, this always yields a juicier.
4. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture into the meat and let the juices come out.
5. Wear protective gloves when handling particularly hot components.
6. To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.
7. Cut off any excess fat from the meat before grilling.

FOOD SAFETY

Always follow the following tips to enjoy a safe and heath outdoor grilling.

1. Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
2. Always separate the raw meats from done foods to avoid cross contamination
3. Always use clean utensils to handle the food.
4. Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temperature of the meat, if necessary.
5. Place the done foods and leftovers promptly into refrigerator.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.